

[54] **ALCOHOL-STABLE, LOW PH-STABLE FAT EMULSION PRODUCT**

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[58] Field of Search ..... 426/98, 103, 569, 571, 426/578, 592

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### [57] **ABSTRACT**

This invention provides a dried fat emulsion concentrate which contains a major proportion by weight of a water soluble carbohydrate, and an edible fat or oil, with the fat or oil particles being encapsulated with a lipophilic starch derivative. The dried emulsion concentrate when reconstituted with water forms an oil-in-water emulsion which is stable in the presence of a relatively high alcohol concentration and relatively high acidity, over a wide range of temperatures, including pasteurizing and freezing temperatures. The reconstituted emulsion is combined with wine having an alcohol concentration of 8%–20% (vol/wt) and a pH of about 2.5 to 5.0 to form a stable oil-in-water emulsion in the wine, thereby providing a unique wine based beverage having a creamy appearance and mouthfeel.

**10 Claims, No Drawings**